

Spec. Code: 0916
Occ. Area: 10
Work Area: 381
Prom. Line: 55,193,333
Prob. Period: 6 mo.
Effective Date: 01/29/97

SECOND COOK

Function of Job

Under direct supervision from a designated supervisor, to perform general cooking and/or baking duties.

Characteristic Duties and Responsibilities

1. prepares and cooks meats, poultry, fish, gravies, vegetables, cereals, soups, fruits, and other forms of food
2. prepares and cook foods for special diets from recipes formulated by a dietitian
3. assists in supervision of subordinates in the food service unit
4. assists in preparation of salads and desserts
5. prepares and/or bakes cakes, pastries, and hot breads as required
6. serves foods as required
7. cleans kitchen and washes and cleans kitchen utensils and equipment
8. performs other related duties as assigned

MINIMUM ACCEPTABLE QUALIFICATIONS

CREDENTIALS TO BE VERIFIED BY PLACEMENT OFFICER

none

PERSONAL ATTRIBUTES NEEDED TO UNDERTAKE JOB

1. knowledge of materials and methods used in preparation of food on a large scale
2. knowledge of the use and care of utensils and equipment
3. knowledge of food values and nutrition

4. ability to do plain cooking on a large scale
5. ability to work with and supervise other kitchen employees
6. cleanliness